Cupcakes

recipes, ideas, inspiration & tips.



http://www.cupcakestyle.co.uk

Welcome!

There's something magical about cupcakes, a beautifully decorated cake all to yourself, who could resist?

With growing popularity over the past years, we are now in the middle of a cupcake revolution and there are hundreds of recipes around. We have gathered together our favourite, tried and tested, recipes and added some decorating ideas and tips all in one place for you.

We hope you enjoy reading our book as much as we enjoyed eating, sorry, creating the cupcakes we used.....

Cupcake Style.
The Cupcake Wrapper Shop



lilac blossom flowers in mini cupcake wrappers

contents



Our best loved cupcake recipes, all tried and tests and all delicious. We are constanly adding to our recipe pages, visit http://www.cupcake-style.co.uk/cupcakestylerecipes for our latest recipes.

Carrot Cupcakes

Ingredients

* 150g margarine
* 150g soft brown sugar
* 3 large eggs
* grated rind of an orange
* 2 teaspoons orange juice
* 125g finely grated carrots
* 150g plain flour
* 2 teaspoons baking powder

- Preheat the oven to 180 deg C/375f
- Cream together the margarine and caster sugar until light and fluffy
- Fold in all the other ingredients and mix well.
- Divide amongst the cupcake cases and bake for 20 minutes or until firm to the touch.
- Ideal with cream cheese cupcake frosting.

Lemon Cupcakes

Ingredients

* 90g butter
* 90g cream cheese
* 90g self raising flour
* 2 eggs
* 75g caster sugar
* 2 teaspoons finely grated lemon rind

- Preheat oven to 160ºC/325ºF/Gas Mark 3 & prepare your cupcake pan with cases.
- Place the butter, cream cheese, sugar, lemon rind and eggs in a bowl and beat until smooth.
- Gradually add the flour and mix until combined.
- Fill your cupcake cases to just over halfway and place in the oven for 20-25 minutes until golden and springy to the touch.
- Allow to cool before decorating.
- Perfect with lemon icing.

Quick and Easy Cupcake Recipe - A great one if baking with the kids!

Ingredients

* 100g margarine
* 100g caster sugar
* 2 eggs
* 100g self raising flour
* teaspoon vanilla extract

- Preheat oven to 190°C/375°F/Gas Mark 5 & prepare your cupcake pan with cases.
- Simply put all the ingredients in a bowl and beat until the mixture is smooth and glossy.
- Fill your cupcake cases to just under halfway and place in the oven for 12-15 minutes until golden and springy to the touch.
- Allow to cool before decorating.

Vanilla Cupcakes

This basic cupcake recipe is one of our favourites as the flavour can be easily changed, see our ideas below.

Ingredients

* 120g butter at room temperature
* 120g caster sugar
* 2 large eggs, at room temperature
* half a teaspoon vanilla extract
* 120g self-raising flour

- Preheat the oven to 170C/325F/gas mark 3. Line a 12-hole cupcake pan with paper cases.
- Using a food processor or a good old fashioned bowl and wooden spoon cream the butter and sugar until light and fluffy. Beat in the vanilla extract.
- Gradually add the eggs with a little flour and beat until smooth.
- Divide the mixture equally between the paper cases.
- Bake for 15-20 minutes until golden and springy to the touch.

For different flavours try one of the following:

- Lemon - leave out the vanilla extract and add the finely grated peel of half a lemon
- Orange - leave out the vanilla extract and add the finely grated peel of half an orange
- Chocolate - add 2 tablespoon of cocoa mixed in 1 tablespoons of hot water or 25g of melted plain chocolate
- Chocolate Chip - add 50g of chocolate chips

Yummy Chocolate Cupcakes

Ingredients

* 175g self-raising flour
* 2 tbsp cocoa powder
* 1 teaspoon Bicarbonate of Soda
* 150g caster sugar
* 2 tbsp golden syrup
* 2 medium size eggs - beaten
* 150 ml sunflower oil
* 150 ml milk

- Pre-heat oven to 180°C/350°F/Gas Mark 4.
- Sieve the flour, cocoa and Bicarbonate of Soda into a bowl.
- Add the sugar and mix well. Make a well in the centre and add the syrup, eggs, oil and milk. Beat well until smooth.
- Spoon the mixture into the two tins and bake for 20-25 minutes until risen and springy to the touch.
- Remove from oven, leave to cool before turning out onto a cooling rack.



Buttercream Icing

Ingredients

* 125g unsalted butter at room temperature
* 250g icing sugar
* 2 teaspoons hot milk
* 1 teaspoon vanilla extract

- Beat the butter in a bowl until light and fluffy.
- Stir in the icing sugar, milk and vanilla and beat until smooth.

For alternative flavourings try:

- Orange - replace the milk and vanilla with 2 teaspoons of orange juice and 2 teaspoons of finely grated orange peel.
- Chocolate - add 1 tablespoon cocoa powder mixed with 1 tablespoon hot water.
- Coffee - add 2 teaspoons of instant coffee blended with 1 teaspoon boiling water, allow to cool slightly before adding to your icing mixture.

Chocolate Ganache

Ingredients

* 325g dark chocolate
* 50g butter
* 125ml double cream

- Boil the cream in a pan with a thick base, remove from the heat and put to one side to cool slightly
- Melt the chocolate in the microwave or in a bowl over a pan of simmering water, stir in the butter, ensuring the butter is melted & mix well.
- Pour in the cream and mix thoroughly
- Remove from the heat and allow to cool, the cooling process can be speeded up by putting your ganache in the fridge.

This recipe can be used with milk or white chocolate by omitting the butter.

Cream Cheese Frosting

Ingredients

* 125g cream cheese or mascarpone
* 250g icing sugar
* 90g unsalted butter at room temperature
* ½ tsp vanilla extract
* juice of half a lemon

- Simply place all the ingredients in a bowl or food processor and blend until smooth.

Marshmallow Frosting

Ingredients

* 1 egg white
* 2 tablespoons water
* 1 tablespoon golden syrup
* 1 teaspoon cream of tartar
* 175g icing sugar

- Put the egg white, water, golden syrup and cream of tartar in a heatproof bowl and whisk together thoroughly.
- Sift in the icing sugar and put the bowl over a saucepan of simmering water.
- Whisk the mixture until it becomes thick and white. Remove from the pan and continue to whisk until the mixture cools and is thick enough until it stands up is soft peaks.
- Use the frosting straight away.

Fudge Frosting

Ingredients

* 75g unsalted butter
* 3 tablespoons milk
* 25g soft light brown sugar
* 1 tablespoon black treacle
* 375g icing sugar

- Place the butter, milk, sugar and treacle in a heatproof bowl over a pan of simmering water, stirring occasionally until the butter and sugar have melted.
- Remove from the heat and and stir in the icing sugar, beat until smooth and glossy.
- Allow to cool until the consistency is suitable for spreading onto your cupcakes.

Lemon Icing

Ingredients

* 30g butter
* 75g cream cheese
* 175g icing sugar
* 2 teaspoons finely grated lemon rind

Sift in the icing sugar into a bowl and add all the other ingredients.

Beat well until the icing is smooth and of a spreadable consistency.

Spread or pipe on your cupcakes.

Try decorating with some finely cut lemon rind for a simple finish to your cupcakes.

Rich Chocolate Icing

Ingredients

* 125g plain chocolate
* 50g unsalted butter
* 1 egg, beaten
* 175g icing sugar

- Place the chocolate and butter in a heatproof bowl over a pan of simmering water. Stir occasionally until melted.
- Add the beaten egg and beat until smooth. Remove the bowl from the heat.
- Stir in the sifted icing sugar and beat with a wooden spoon until smooth and glossy.
- Leave to cool completely for a spreading consistency, this icing can also be piped.

Some simple tips for successful cupcakes:

Ensure that your oven has reached the temperature as indicted in the recipe before baking your cupcakes.

For best results use your ingredients at room temperature (particularly butter and eggs).

Fill your cases to halfway (or two thirds for a more generous cupcake).

We recommend that you always use a cupcake or muffin pan to bake your cakes. This will ensure that your cakes will not spread outwards and will fit snugly into your cupcake wrappers.
Cupcakes in tin
When filling your cases try to avoid getting mixture around the edges of the case, this can prevent your cakes rising evenly and will ultimately give a more professional finish to your cupcakes. The easiest way to fill your cases cleanly is to use a piping bag and a large hole icing tube.

Once in the oven, keep watch over your cupcakes to ensure they don't overcook. Push a toothpick in the centre to test them. If the toothpick comes out clean, they are ready, if not, bake a little longer.

Once baked always allow your cupcakes to totally cool before decorating.

Most cupcakes are best eaten on the day but can be stored undecorated for a couple of days in a sealed container or up to 3 months in the freezer.

For more baking tips visit: http://www.cupcakestyle.co.uk/baking_tips.html



Chocolate transfer sheets are an easy way to give your cupcakes a professional look. There are many designs available and are a very economical way to create unique cupcake decorations.



star made with a chocolate transfer sheet



chocolate star cake in our eco wrapper

These blossom flowers were made with a plunger cutter, which are quick and easy to use. We recommend that you use flower paste to make your flowers for best results.



lilac blossom flowers in mini cupcake wrappers



blue blossom flower in blue polka dot wrapper



simple handmade rose in a polka dot wrapper

This cupcake is decorated with a simple handmade pink rose, fairly easy to make but even easier to buy ready made! We think this rose and simple icing compliments this cupcake wrapper beautifully!

Perfect for a summer party or event, this strawberry pink cupcake wrapper holds a cupcake decorated with fresh cream and a strawberry. Simple but effective!



fresh strawberry & cream in a pink cupcake wrapper



chocolate drizzle in a lilac polka dot cupcake wrapper

This chocolate decoration can be made by melting some chocolate in the microwave or bain marie & put in a piping bag made from greaseproof paper or a fine tip squeeze it bottle. Don't use a metal icing tip in your bag or the chocolate will set on contact and they are not easy to clean! Snip the end from your greasproof paper bag to create a fine hole and on baking parchment/greaseproof paper drizzle the chocolate into whatever shape you want. Allow to set or place in the fridge to speed things up.

for more ideas and inspiration visit: http://www.cupcakestyle.co.uk/scrapbook.html